

Sweet Potato Oven "Fries"

Side Dish-Vegetable

HACCP Process #2- Same Day Service

Serving Size 1/2 cup

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sweet potato, raw, unprep	10 lb				1. Preheat oven to 425°F. 2. Wash sweet potatoes and lay them out on a sheet pan to dry. 3. Cut sweet potatoes in half, then in half again lengthwise. Slice each quarter into 4-6 wedges. Each potato whoudl yield about 16 3" wedges. 4. Place sweet potatoes in a 4" or 6" deep hotel pan and add oil and spices. Toss well to coat evenly. 5. Spread wedges in a single layer on parchment lined sheet pans. Roast wedges for 20 minutes, then carefully turn the wedges over and rotate the pan. 6. Roast potatoes for another 10-20 minutes, until wedges are tender and evenly browned. CCP: Heat to 135°F or higher for at least 15
Vegetable oil		1/3 cup		2/3 C	
Chili powder		1 Tbsp		2 Tbsp	
Cumin, ground		1 Tbsp		2 Tbsp	
Cinnamon, ground		1 tsp		2 tsp	
Salt, table		1 1/2 tsp		1 Tbsp	
			20 lb		

From: John Stalker Institute, Recipe Master List

Serving Sizes	Contribution
K-5 1/2 Cup	1/2 cup = 1/2 cup red-orange vegetable
9-12 1 Cup	